

FOUR WINDS VINEYARD

## About Four Winds Vineyard

We are a micro-winery with a winemaking philosophy of minimal intervention. Almost everything in the vineyard is done by hand: from shoot-thinning and leaf-plucking to pruning and picking. If you look around the cellar door there are lots of recycled materials: our wine barrels in the light fittings and cladding on the bar, Canberra red bricks in the wall at the eastern end of the building, our wooden picking bins cladding the building and vineyard posts as the wheel stops in the carpark.

The vineyard's photography series of labels has won three international design awards and you can see the vineyard's activities regularly on social media.

The vineyard was planted over 25 years ago and started out as a contract vineyard selling grapes to other wineries and keeping only a small amount for the Four Winds Vineyard label. Slowly the family has retained more grapes to go into the Four Winds Vineyard label with the eventual plan to retain the full crop.

## Tasting Flights

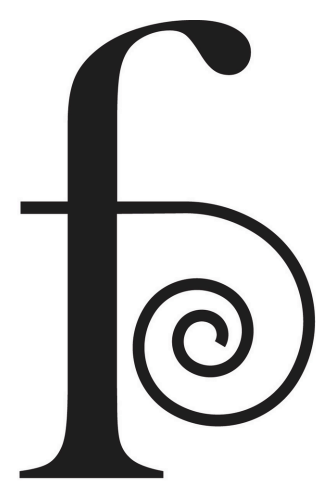
WINES					PRICE	WINE CLUB
White and Rosé	Sparkling Rosé	Riesling	Chardonnay	Shiraz Rosé	18	15.30
Mixed	Sparkling Rosé	Chardonnay	Sangiovese	Shiraz	19	16.15
Red	Sangiovese	Tempranillo	Shiraz	Fortified Shiraz	20	17

\*We aim to provide 40ml pours so the four tasting glasses will be approximately 1.6 standard drinks for the White and Rose tasting and 2 standard drinks for the Red (for those who are driving)

## Please Order At The Bar

### We Are Cashless Business

10% surcharge applies on Sundays  
15% surcharge applies on Public Holidays  
Take away wine bottles exempt from surcharge



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## Drink On-Premise

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### 2023 Sparkling Rosé

RED BERRIES, ROSE PETALS

Glass 13 / Dine-in Bottle 54

Pale copper in colour, this Sparkling Rosé offers aromas of strawberry, rose petal, and cherry blossom. The palate is crisp and refreshing, with dried cumquat flavours, finishing with a delicate mineral note. Made from estate-grown Shiraz and Sangiovese, this dry aperitif-style wine boasts great acidity and finesse from 4 months on lees.

### 2023 Riesling

JASMINE TEA, LIME BLOSSOM,  
KAFFIR LIME LEAF

Glass 14 / Dine-in Bottle 56

Our Riesling 2023 is beautifully aromatic, with notes of jasmine tea, kaffir lime leaf, lime blossom, and crisp Granny Smith apple. The palate is bright and refreshing, with soft, talc-like acidity that highlights classic Canberra District Riesling flavours. Zesty lime, kaffir lime, and a touch of minerality add to the wine's appeal.

### 2022 Chardonnay

SANDALWOOD, SEA SPRAY, WHITE PEACH

Glass 14 / Dine-in Bottle 58

This Chardonnay has a pale to medium straw colour. On the nose, you'll find aromas of sandalwood, almond butter, ripe nectarine, and white peach, with a hint of sea breeze and fresh green melon. The palate is bright and refreshing, with juicy white peach and pineapple flavours, balanced by a subtle mineral character and a touch of fine-grained oak.

### 2022 Shiraz Rosé

FRESH RED CURRANTS, RASPBERRY

Glass 13 / Dine-in Bottle 54

Pale copper in colour, the nose displays characters of fresh red currants, raspberry leaf, juicy red forest fruits, fresh raspberry/strawberry coulee with hints of fennel leaf. The palate is fresh, bright, sunshine in a glass kind of stuff, with a slightly savoury driving finish of blood orange and crunchy persimmon.

### 2022 Sangiovese

WILD STRAWBERRY, SWEET CHERRY

Glass 14 / Dine-in Bottle 57

With a pale garnet colour, this Sangiovese offers bright notes of wild strawberry, cherry, and rosewater. The palate is light and refreshing, with a subtle nutmeg finish. A blend of fruit from three regions, it balances bold tannins with delicate floral tones.

### 2022 Tempranillo

TART RED CHERRY, SARSAPARILLA  
AND BOYSENBERRY

Glass 14 / Dine-in Bottle 61

A light to medium ruby red, this Tempranillo is a delightful mix of sweet red cherry, black cherry sauce, and fresh boysenberry aromas. There's a subtle floral hint, reminiscent of lavender, with a touch of cocoa and cedar in the background. Enjoy with roasted meats or Spanish casseroles.

### 2021 Shiraz

DARK BERRIES, FOREST FRUIT, SPICE

Glass 14 / Dine-in Bottle 58

This wine has fragrant aromas of violets, plums, pepper and spice typical of cool climate Shiraz. Subtle French oak and the fine structure provide for a long lingering finish.

### 2018 Fortified Shiraz

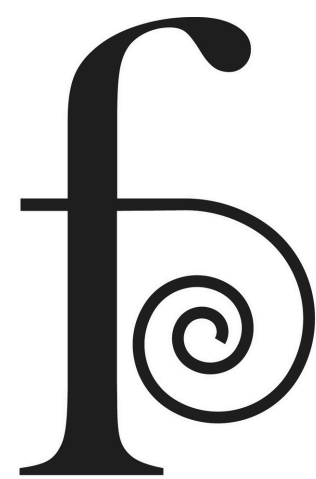
ANISE, DRIED FIG, CHERRY CONSOMMÉ

Glass 13 (100ml) / Dine-in Bottle 58 (500ml)

The palate shows great balance between driving alcohol and luscious fruit sweetness, with flavours of dried fig, dried raspberry/strawberry and almond domineering, subtle hints of violet and bluestone at the rear, finishing lush yet not overly sweet.

\* 15% discount applies for wine club members





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# Wines to Take Away

	TAKE AWAY BOTTLE	TAKE AWAY WINE CLUB
2023 Sparkling Riesling	37	31.45
2023 Sparkling Rosé	35	29.75
2023 Riesling	37	31.45
2022 Chardonnay	39	33.15
2022 Shiraz Rosé	35	29.75
2022 Sangiovese	38	32.30
2022 Tempranillo	42	35.70
2021 Shiraz	39	33.15
2022 Shiraz	45	38.25
2021 Merlot	38	32.30
2021 Cabernet Merlot	36	30.60
2021 Hard Graft Shiraz	78	66.30
2018 Fortified Shiraz (500 ml)	39	33.15



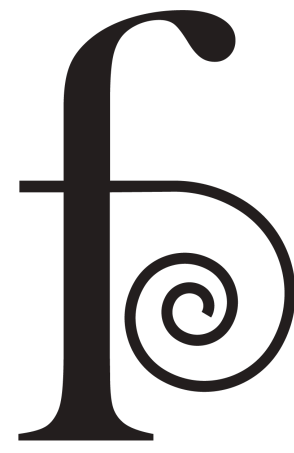
Scan the QR code  
to learn more about our  
Wine Club

\*Enjoy a 10% discount on full-priced bottles when you purchase a 12-pack (12 bottles) of wine.

# Beverages

Bent Spoke Pale Ale	11	Orange Juice / Apple Juice	6.50
Bent Spoke IPA	12	Sparkling Water	6.50
Bent Straightforward Beer	11	Lemon Lime & Bitters	6.50
Bent Spoke Easy mid-strength	11	Coke / Coke No Sugar	6.50
Apple Thief Cider	12	Sprite	6.50
FreeWheeler Non-Alc IPA (<0.5% alc.)	9		

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## Pizza Menu

9" PIZZAS

GLUTEN FREE BASE +6.00

VEGAN CHEESE +2.50

### **GARLIC, CHEESE & ROSEMARY 12**

### **SALAMI & BLACK OLIVES 21**

Tomato sauce base, salami,  
olives & cheese

### **MEDITERRANEAN 22**

Tomato sauce base, roasted capsicum,  
red onion, olives, basil, bocconcini & cheese

### **BBQ CHICKEN 21**

BBQ sauce base, chicken,  
red onion, gorgonzola & cheese

### **HAM & CAPERS 21**

Shaved ham, semi-dried tomatoes,  
capers & cheese

### **POTATO & GORGONZOLA 20**

Olive oil base, potato, white onion, gorgonzola,  
rosemary & cheese

### **SEMI-DRIED TOMATO & PESTO 22**

Tomato sauce base, char-grilled eggplant,  
semi-dried tomato, basil pesto & cheese

### **MARGARITA 20**

Tomato sauce, basil,  
bocconcini & cheese

**\*Dough made fresh daily**

## Deli Fridge

GRAB A WOODEN BOARD, BUILD YOUR OWN PLATTER  
AND TAKE THE GOODIES TO THE BAR  
TO PAY AND RECEIVE A KNIFE.

### **MEATS**

Prosciutto 11,  
Bresaola 11,  
Smoked Ham 12

### **CHEESES**

Brie 11,  
Blue 14,  
Cheddars (Premium Vintage,  
Applebox Smoked, Trilogy) 12

### **PRESERVES**

Quince Paste 10,  
Fruit & Nut Paste 9,  
Olives 9

### **BISCUITS/SNACKS**

Wafer Crackers 8,  
Artisan Crackers 10,  
Honey Popcorn 8

### **ICE CREAMS**

Ben and Jerry's 6,  
Everest (dairy free) 2.50

## **ALLERGENS**

Please note we are not a gluten or nut free kitchen. We are unable to  
guarantee food that is totally free of allergens.

## **WE ARE A CASHLESS BUSINESS**

## **PLEASE ORDER AND PAY AT THE BAR**

### **KITCHEN OPENING HOURS**

Monday – Friday 12:00pm – 3:00pm

Saturday – Sunday 11:30am – 3:30pm

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**Take away wine bottles exempt from surcharge**